

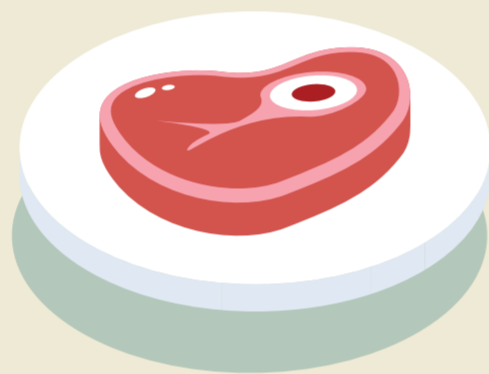
CAREER PATHWAY

FOOD PRODUCTION (GENERAL)



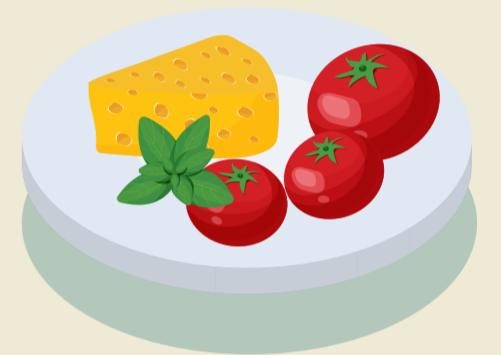
SKILLS TAUGHT IN ITI

- First aid, fire safety, environmental regulations, safety, sanitation and importance of cleanliness
- Knowledge of tools, equipments, machinery and utensils
- Identification of pulses, vegetables, fruits, fish & meat varieties
- Practical training on various cuts of vegetables
- Wide knowledge about international cuisine
- Practical training in bakery & confectionary items



SKILLS NEEDED BY COMPANY

- Knowledge of English
- Preparing food in hotels and other organisations
- Wide knowledge about food production
- Knowledge about maintaining a kitchen, kitchen tools, and equipment
- Knowledge of decorating with fruits and vegetable



JOB OPPORTUNITIES AFTER ITI

- Luxury hotels
- Shipping companies
- Railway chef
- Airways chef
- Canteen chef
- Food production industries
- Hospital chef
- Department of Employment and Training (DET)



CAREER PATHS FOR THIS TRADE

ENTRY LEVEL

Apprentice, Helper, Commis-III, Workshop Assistant

MIDLEVEL

Commis – I & II, DCDP (Demi Chef De Partie - Helping Chef and Head in Kitchen), CDP (Chef De Partie), Junior Training Officer

SENIOR LEVEL

Kitchen Executive, Director of Food Production, Executive Chef, Corporate Chef, Self-Employment, Entrepreneur, Assistant Training Officer, Training Officer

UPSKILLING OPPORTUNITIES

- Apprenticeship (NAC Certificate)
- Crafts Instructor Training Scheme (CITS) to become an instructor in ITIs.
- Diploma course in engineering through lateral entry (Full-time or part-time)
- Advanced diploma (vocational) courses under DGT as applicable